

Butter Chicken Or Chicken Tikka? Kabila's Take On Two Classics



If you love Indian food, I'm sure you've found yourself stuck in the eternal dilemma of two all-time favorites: **chicken tikka or butter chicken**. Both are legends in their own right, with different flavors, textures, and gastronomic experiences to offer. At House of Kabila, one of the best Indian restaurants in Dubai, we've been working on refining the skills of preparing Mughlai chicken cuisine for years, and today we're going deep into the flavorful debate of chicken tikka vs butter chicken Dubai style.

Taste Both Now

The Story of Two Classics: Origins & Evolution

Before we get to taste, let's take a brief trip back to the origins of these two icons.

Butter Chicken, or Murgh Makhani, was born in Delhi in the 1950s. Kundan Lal Gujral had accidentally discovered the dish by combining leftover tandoori chicken cooked

in a rich tomato-based gravy and laced with butter and cream. The outcome? A silky, buttery curry that quickly went global.

Chicken Tikka, however, has its origins even further back. Skewered and grilled in a tandoor, after being marinated in spices and yogurt, the chicken provides a spicier, smokier experience. It went on to become the chicken tikka masala of the UK, but the original tandoori-grilled pieces are still a much-loved delicacy.

At Kabila, we celebrate both traditions using recipes that blend time-honoured techniques with modern-day presentation, making each bite a sensory experience.

Chicken Tikka vs Butter Chicken Dubai Style – A Flavour Showdown

Let's cut to the chase: which one is the king of Dubai's food scene? The answer is not quite as simple as it appears.



Butter Chicken: The Creamy Crowd-Pleaser

Butter chicken at Kabila is comfort food in its finest form. Picture tender chicken cooked in a silky, tomato-butter-cream sauce seasoned with fenugreek and garam masala. Our chefs take an authentic Mughlai route, slow-cooking for maximum flavour. It's rich, it's decadent, and it's best enjoyed with naan or jeera rice.

Our customers usually term our butter chicken as "the most authentic outside India" and one of the best representations of decadent Indian

gravies. It has a delicate balance between sweetness, spice, and creaminess—a Kabila menu highlight that should be tried.

Chicken Tikka: The Grilled Gem

At the opposite end of the flavor spectrum is our spicy, marinated chicken tikka. Smoky from its tandoor cooking, with crispy exterior and juicy interior, it's a spicy dish that doesn't hold back on spices. Paired with mint chutney and a lemon wedge, it's a favorite among spice lovers who don't want the gravy.

In Dubai, where taste buds are as traditional as they are adventurous, chicken tikka vs butter chicken Dubai wars of opinion tend to hinge on individual taste. Crave creamy or crave spicy?

Kabila Menu Highlights: Where Both Shine

We don't ask you to make a choice – we challenge you to sample both at House of Kabila.

Our Kabila menu specials include an exclusive combo platter where patrons can enjoy the best of both worlds. **Butter chicken biryani and chicken tikka wraps** are also available, with a contemporary twist on these popular dishes.

For dinner with groups of people, there is a mixed grill platter made up of chicken tikka, reshmi kebabs, and tandoori wings, while in the Mughlai thali, butter chicken takes pride of place as the centerpiece, accompanied by naan, dal, and a dessert.

It's not about the food – it's about the experience. We want you to taste the heritage in every mouthful.

The Mughlai Factor

The two dishes are the epitome of Mughlai chicken dishes – rich, flavorful, and cooked with love. Our chefs look back into the imperial kitchens of the Mughal courts, ensuring each dish has that imperial touch. Imagine slow-cooked curries, well-balanced spices, and a focus on texture and aroma.

Butter chicken is the epitome of a Mughal banquet, and chicken tikka is the art of open-fire barbecuing that the Mughals introduced to India.



Chicken Tikka vs Butter Chicken Dubai: What Locals Love

Dubai's food scene is diverse, and at House of Kabila, we've seen patterns in what locals and tourists prefer. Butter chicken is often a go-to for those new to Indian cuisine or looking for something indulgent. Chicken tikka, meanwhile, is a favourite for health-conscious diners or those craving a quick, satisfying protein fix.

Our regulars adore chicken tikka with a raw salad or tandoori roti, whereas butter chicken enthusiasts promise garlic naan as the best accompaniment. And yes, both can be savored very well with our mocktails!

Rich Indian Gravies: More Than Just Butter Chicken

While butter chicken is the poster child of decadent Indian gravies, Kabila has a full lineup of indulgent options. From chicken korma to nihari, every dish is a multi-layered creation, cooked long and slow with roasted spices and traditional ghee.

These gravies are not simply sauces; they're tales in a bowl. They tell of one place, one royal court, one spice route. And if you adore butter chicken, chances are high that you'll love the rest of our gravy-based treats.

Why House of Kabila Excels as One of the Best Indian Restaurants in Dubai

With two beautiful addresses in Business Bay and Skycourts Towers, Kabila is not only a restaurant—horizontally, it's a destination. Our interiors combine Mughal sophistication with contemporary comfort. Our chefs are artists. Our people treat you like kings and queens. That's why we are one of the best Indian restaurants in Dubai.

And our menu? An ode to Indian food. From our appetizers to desserts, each dish has been carefully selected to provide authenticity, diversity, and unforgettable taste.

Team butter chicken or team chicken tikka, Kabila guarantees an experience you won't forget.

Last Verdict: Chicken Tikka vs Butter Chicken Dubai Style

So what's the verdict in the battle of **the great chicken tikka vs butter chicken Dubai**, then? Honestly, we don't have one. We at House of Kabila don't think you have to decide.

Why not get the spicy kick of chicken tikka as your appetizer and go all out with the creamy butter chicken as your main course? That's what some of our regulars do, and believe us, it never fails.

It's not really a question of taking sides. It's a celebration of the richness and variety of Indian food.

Explore the Menu

FAQs

What is the key difference between butter chicken and chicken tikka?

Chicken tikka is dry and grilled, whereas butter chicken is prepared in a creamy, rich tomato-based gravy.

Which is better for you: chicken tikka or butter chicken?

Chicken tikka is healthier, as it involves grilling and does not have a cream-based sauce.

Can I order both chicken tikka and butter chicken at Kabila?

Of course! We have combo platters and carefully selected thalis so you can indulge in the best of each dish.